

CANAPÉ

SEA BREAM

Smoked Eel, Cucumber, Long Pepper

OR

AGED KALUGA CAVIAR

Brown Crab, Smoked Crème Fraîche
(£65 supplement)

PATE DE CAMPAGNE

Iberico Pork Shoulder, Black Pudding, Andignac Foie Gras

SCOTTISH LOBSTER

Celeriac, Winter Black Truffle, Matelote Sauce

BBQ WILD TURBOT

Bouillabaisse, Confit Potato, Rouille

BRITTANY PIGEON

“Rossini”

BAKED VACHERIN MONT D'OR

Served tableside with Confit Potato and Morteau Sasauge
(£26 supplement)

CITRUS

“Vacherin“

TAINORI CHOCOLATE

Costa Rica Vanilla, Lemongrass

GOURMANDISE À PARTAGER

7 Courses £195

Classic Wine Pairing £145 | Effervescent Wine Pairing £195 | Prestige Wine Pairing £295

Please inform our staff of any dietary requirements and allergies. While we take steps to minimize the risk of cross-contamination, wheat, nuts, shellfish and dairy are all used in our kitchen therefore, we cannot guarantee no cross-contamination.

VAT is included. A discretionary 15% service charge is added to every bill